

# Copperleaf Restaurant

## Seattle Restaurant Week Menu

3 courses 35

October 25 – November 21

Daily, 4 pm – 10 pm

### *In-House Dining*

#### Starters

SUGAR PUMPKIN-GINGER BISQUE  
Feta, Toasted Pumpkin Seeds, Fresno Chile

QUINOA FRITTERS  
Pomegranate Molasses Crème, Watercress

ROASTED BEET & GOAT CHEESE SALAD  
Cedarbrook Honey Poached Celery, Arugula & Lentil Gremolata

#### Mains

*max 1 main per order*

DARK BEER BRAISED HERITAGE PORK SHOULDER  
Sweet Potatoes, Roasted Parsnips, Caraway Mustard Demi

ST. JUDE GRILLED ALBACORE  
Braised Fennel, Wild Rice, Curry Broth

GRASS FED BEEF GOULASH  
Savoy Cabbage & Buttered Noodles

#### Desserts

SPICED CHOCOLATE CAKE  
Bourbon Cherries, Chocolate Ganache, White Chocolate Flake

LEMON CURD TART  
Sweet Cookie Crust, Toasted Almond Meringue

CARAMELIZED BANANA FOOL  
Aged Balsamic Drizzle, Amaretti Cookies

### *Curbside Pickup*

*No substitutions please*

SUGAR PUMPKIN-GINGER BISQUE  
Feta, Toasted Pumpkin Seeds, Fresno Chile

GRASS FED BEEF GOULASH  
Savoy Cabbage Buttered Noodles

SPICED CHOCOLATE CAKE  
Bourbon Cherries, Chocolate Ganache, White Chocolate Flake